

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

X678

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

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Establishment Name Jacobi's Foodmart & Gas # Z Telephone Number 812-925-0455 (mm/dd/yr)	r)
Fatablishment Address (number and street site state size als)	19-
Establishment Address (number and street, city, state, zip code) 6566 Hwy 150 Floyds Knuss IN 47119 812-923-5174 1-6	-20 156
Owner Mark & Flaine Jacobi Jucobi Oil Service Purpose: Follow-up NO	P Release Date
Owner's Address	of Violations:
3688 Navi ton Rd + 104ds 10065, 1N 47/119 3. Complaint	ter—t
Person in Charge Jami Jaco 51 4. Pre-Operational	NCZ R
Responsible Person's E-mail 5. Temporary	oe (See back of page)
6. HACCP	31.67
Certified Food Manager Roduly Nicholson 2-21-19 7. Other (list) 1_2	3 4 5
• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"	
• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE N	APPATIVE RELOW AS 4D
Section# C/NC R Narrative	To Be Corrected By
199 NC Observed partially frozen ground beef set	Corrected
out at room temperature to thaw.	LOPPECTIO
-Thum in cooler or other method explained	
7.97 in code Sock.	
0	2
1000 NC Observed cleaning needed in drink cooler	2 days
under milk rack.	
	-
	:
Received by (name and title printed): Inspected by (name and title printed):	
Jami Moshi	EHS
	•
Received by (signature):	*,
Received by (signature): Inspected by (signature): Thornorm	2

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

Floyd County Health Department Inspection Notes		
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	PIC: Mettign Hotz	
	CFH: Donage Hollis 5-17-21	
	Health Policy (Y)-N Food Code: Y-N	
	Email:	
	Pic: chamie Jacobi Brandy Nicholson 2-12-24 Thuring	
	Bandy Nicholan 2-12-24	
199 NC	Thuring 111 10130 - 212	
~ 295 NC	de bris under drank rack, milk	
324 NC	leak	
	1	
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